Electrolux air-o-chill

Blast Chiller/Freezers 100kg 20GN1/1

Chilling means bringing the temperature of cooked food from +90ºC to +3°C in a short time lap which does not allow bacterial growth. Electrolux Blast Chillers/Freezers reduce temperature from +90ºC to +3°C at food core in less than 90 minutes and down to -18ºC in less than four hours: the model detailed on this sheet performs this cycle up to a 100 kg full load. After the Blast Chilling/freezing process a holding cycle starts automatically to respectively maintain food at +3 and -18 °C. Blast freezed food has a solid 6 months/1 year shelf life without loss of flavour, nutritional values and weight. The opportunity to prepare in a single shot the food to be used in different times during the week enables a better work scheduling and therefore a sensible reduction in labour costs.

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OPERATING MODES

- Cruise: the chiller automatically sets the parameters for the quickes and best chilling (it works by probe).
- Soft Chilling (Air temperature –2°C).
- Hard Chilling (Air temperature –20°C).
- Shock freezing (Low air temperature adjustable up to -41 °C).
- Holding at +3°C or -18ºC (automatically activited at the end of each probe driven cycle).
- All the probe-driven cycles feature ARTE (Algorithm for Remaining Time Estimation) to make planning the activities easier.
- Holding at +3°C (automatically activated at the end of each cycle).
- Turbo cooling: the chiller works continuously at the desired temperature. Ideal for continuous production.
- It is possible to operate by time or by probe.
- The control unit provides several operating settings: time/core temperature according to NF and UK regulations, time/air temperature/probe personalised according to national regulations, sterilizing cycle: UV lamps built-in (on request), 3 single sensor core temperature probes (as accessory), ideal for meats, automatic defrosting and manual defrosting. All parameters are programmable.
- 3-sensor core probe as standard.
- The control unit provides two large displays to read out: time, core temperature, cycle countdown, alarms, service information.
- Two specialized cycles, P1 brings down the ice-cream temperature to -14°C (measured at the core when probe is inserted). Once set temperature is reacheed, the temporary maintenance phase automatically begins, holding the -14°C temperature. P2 sets temperature to -36°C / -40°C for an indefinite amount of time, maintaining the ventilation active. Temperature is adjustable up to -40°C without interrupting the cycle, allowing ice-cream to be kept longer in the freezer.
- All information related to the different operating models are recorded: date, time, cycle, core temperature, holding temperature, HACCP accordance.
- An audible alarm starts when the cycle ends or terminates abnormally.

ISO 14001

Electrolux

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PERFORMANCE
• Blast Chilling cycle: 100 kg from +90°C up to + 3°C in less than 90 minutes.
• Blast Freezing cycle : 85 kg from 90°C up to -18 °C in less than four hours.
• Chilling and freezing times can vary according to food quantity, density, moisture contents and type of containers. Chilling capacity according to NF regulations is 72 kg.

CONSTRUCTION
• Automatic heated door frame.
• Internal and external finishing in 304 AISI stainless steel and back panel in stainless steel.
• High density polyurethane insulation, 60 mm tickness, HCFC free.
• Environmentally friendly: R404a as refrigerant fluid.
• Developed and produced in ISO 9001 and ISO 14001 certified factory.
• Inner cell with fully rounded corners.
• Door equipped with removable magnetic gasket with hygienic design.
• All motors and fan waterproof protected IP20.
• Evaporator with anti rust protection.
• Ventilator (fan) swinging hinged panel for access to the evaporator for cleaning.
• Hot gas defrosting system.
• Solenoid valves.
• 1 thermostatic expansion valve.
• Feet 200 mm high.
• Stand alone printer as optional, built in on request.
• PC connection on request, gate RS 485.

INSTALLATION
• No water connections required.
• Waste can be plumbed into drain, but can also be collected in optional waste container.

Installation diagram:

EQ - Equipotential screw
RO - Refrigerant outlet
EH - HACCP

	AOFPS201CR 726292
TEHNILISED ANDMED	
Tüüp	H - KÜLMUTID - 100 KG - GN 1/1
Jõudlus tsüklis - kg/NF. regulatsiooni alusel	72, 72
Tootlikkus tsüklis - kg.	
UK standrad	100, 85
Jahutusseade	Eraldiseisev
Kontrolli tüüp	Elektrooniline
Termostaat	Elektrooniline
Termomeetrid	Digitaalne
Välismõõtmed -mm/laius	1040
Välismõõtmed -mm	
sügavus/avatud ustega	895, 1422
Välismõõtmed -mm/kõrgus	1783
Ukse hinged	Vasak pool
Kandikute tüüp	GN 1/1
Maks. mahutavus nõu kõrgus 65 mm	20
Sulatuskordi 24h jooksul	6
Jahutusaine tüüp	R404a
Jahutusaine võimsus - W	5350
Aurustustemperatuur - °C	-30
Võimsus - kW	
paigaldatuna-elekter	0.88
Netokaal - kg	200
STANDARD LISAVARUSTUS	
JAHUTI JA K/KÜLMIKU 3 SENSORSONDI	1
LISAVARUSTUS	
1/1 GN AISI 304 RVT RESTIPAAR	921101
AHJUTOGI 20X1/1GN, 63MM-LW	922007
AHJUTOGI+RATTAD 16X1/1GN, 80MM-LW	922010
BANKETIKÄRU- 54 TALDRIKUT-74MM-20GN1/1	922016
EKIS HACCP KOMPLEKT	922166
HACCP BAASVERSIOONI PRINTER	881532
JAHUTI JA K/KÜLMIKU 1 SENSORSOND	880089
JAHUTI JA K/KÜLMIKU 2 SENSORSONDI	880096
KAETUD VÕRGU RIIULITUGI	881061
KOLME SONDI KOMPL.KIIRJAH.KIIRKÜLMIKULE	880269
KÜPSETUSTOGI 16(400X600) 80MM 20X1/1 LW	922068
LW+CW KIIRJAH.KIIRKÜLMIKU HACCP LIIDES	880183
ÕHK/VESIJAH.SEADE 90KG KJ+KK LW 100KG	880059
ÕHKJAHUT. SEADE JAHUTI+K/KÜLMIK 100KG	880031
VESIJAHUTUSE SEADE KIIRKÜLMIKULE 100KG	880035

HDBB030

2010-05-10

Võib muutuda ilma etteteatamata

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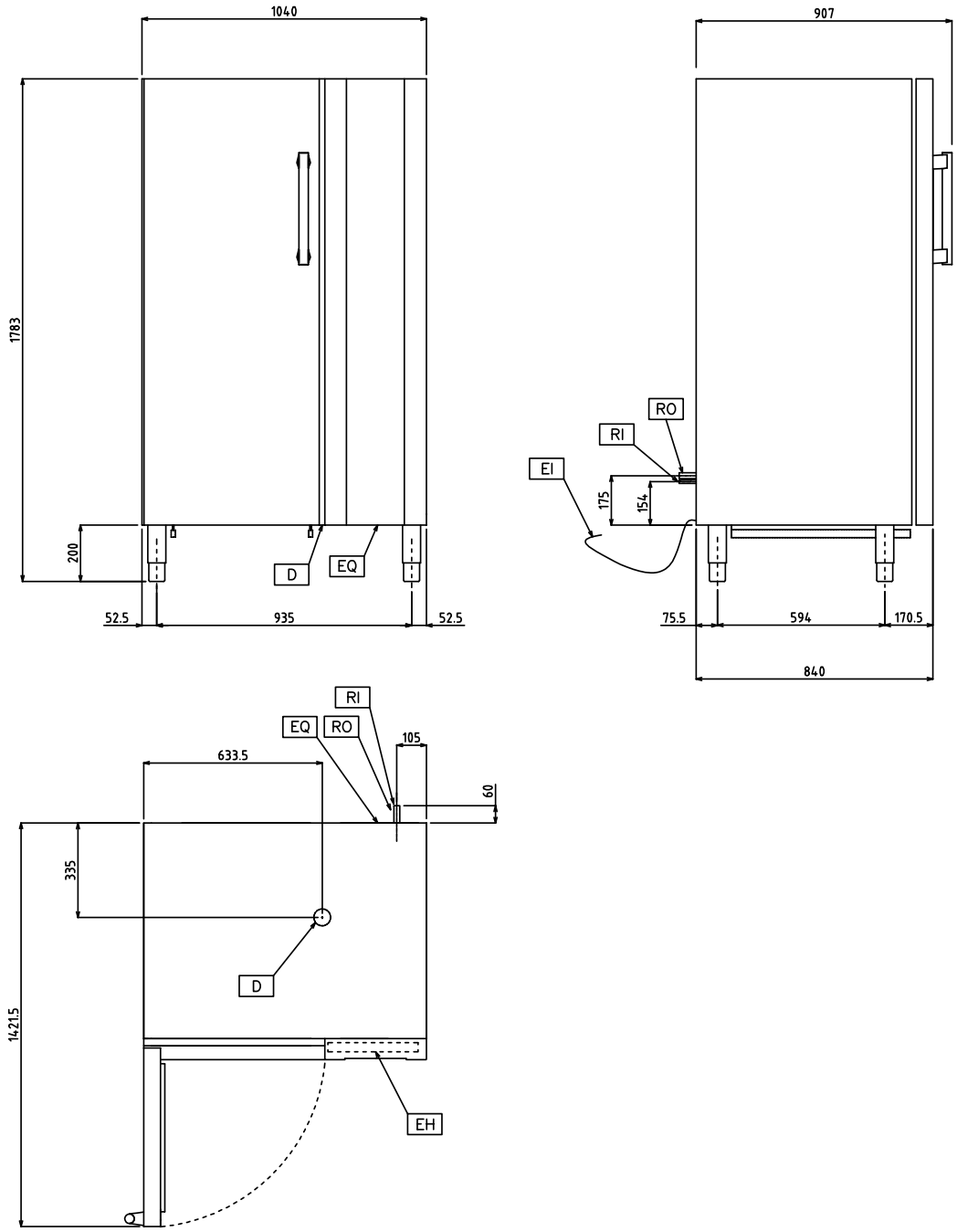

HDBB030

2010-05-10

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PAIGALDUSJOONIS	
D - Kanalisatsioon	1/2"
ED - Distantselektriühendus	●
EI - Elektriühendus	400 V, 3N, 50
RI - Jahutusüksuse ühendus eraldi kompressoriga	●